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(71) Applicant (for all designated States except US): **THE UNIVERSITY OF MANITOBA** [CA/CA]; Industry Liaison Office, 631 Drake Centre, Winnipeg, Manitoba R3T 5V4 (CA).

(72) Inventors; and

(75) Inventors/Applicants (for US only): **PAGE,, John, H.**

[CA/CA]; Industry Liaison Office, 631 Drake Center, Winnipeg, Manitoba R3T 5V4 (CA). **ELMEHDI,, Hussein, M.** [CA/CA]; Industry Liaison Office, 631 Drake Centre, Winnipeg, Manitoba R3T 5V4 (CA). **SCANLON,, Martin, G.** [CA/CA]; Industry Liaison Office, 631 Drake Centre, Winnipeg, Manitoba R3T 5V4 (CA).

(74) Agent: **ADE & COMPANY**; 1700-360 Main Street, Winnipeg, Manitoba R3C 3Z3 (CA).

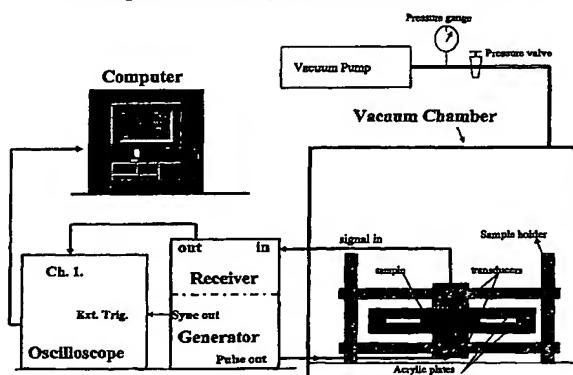
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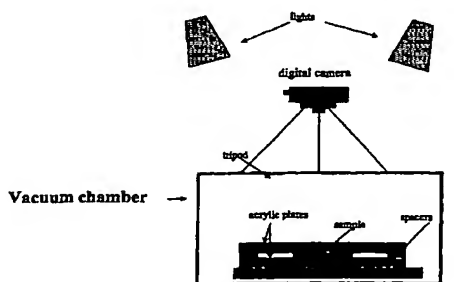
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(54) Title: **ULTRASONIC EVALUATION OF THE STRENGTH OF FLOUR DOUGHS**

A: Set-up for the velocity and attenuation measurements



(57) Abstract: A method of determining dough strength and predicting loaf quality is herein described. The method involves propagating an ultrasound signal through a sample of dough and determining the transit time and amplitude of the ultrasound signal, and hence the ultrasonic velocity and attenuation. These data are then used to determine dough strength and predict product quality. Measurement of dough expansion by digital photography as pressure is varied provides complementary information that is used to determine dough strength and predict product quality



B: Set-up for dough density measurements

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